

# Food Establishment Inspection Report

Local Health Department Name and Address Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317		No. of Risk Factor/Intervention Violations	1	Date	01/30/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:40 PM
Establishment Roman's Italian Restaurant	License/Permit # 363	Permit Holder Roman's Italian Restaurant, Inc.	Risk Category High/Class I		
Street Address 831 Woodlawn Rd.		Purpose of Inspection Routine Inspection			
City/State Lincoln, IL	ZIP Code 62656				

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
**IN**=in compliance    **OUT**=not in compliance    **N/O**=not observed    **N/A**=not applicable  
 Mark "X" in appropriate box for COS and/or R  
**COS**=corrected on-site during inspection    **R**=repeat violation

**Risk factors** are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	Certified Food Protection Manager (CFPM)	
<b>Employee Health</b>			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
<b>Good Hygienic Practices</b>			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8	In	Hands clean and properly washed	
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In	Adequate handwashing sinks properly supplied and accessible	
<b>Approved Source</b>			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	In	Food separated and protected	
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
<b>Time/Temperature Control for Safety</b>			
18	N/O	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	N/O	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>			
25	In	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	In	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	In	Food additives: approved and properly used	
28	In	Toxic substances properly identified, stored, and used	
<b>Conformance with Approved Procedures</b>			
29	N/A	Compliance with variance/specialized process/HACCP	

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    **COS**=corrected on-site during inspection    **R**=repeat violation

		COS	R
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
<b>Food Identification</b>			
37	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>			
38	<input checked="" type="checkbox"/> Insects, rodents, and animals not present		
39	<input checked="" type="checkbox"/> Contamination prevented during food preparation, storage and display	<input checked="" type="checkbox"/>	
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
<b>Proper Use of Utensils</b>			
43	In-use utensils: properly stored		
44	<input checked="" type="checkbox"/> Utensils, equipment & linens: properly stored, dried, & handled	<input checked="" type="checkbox"/>	
45	Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
<b>Utensils, Equipment and Vending</b>			
47	<input checked="" type="checkbox"/> Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
<b>Physical Facilities</b>			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	<input checked="" type="checkbox"/> Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>			
57	All food employees have food handler training		
58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Roman's Italian Restaurant

Establishment #: 363

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

Heat: \_\_\_\_\_

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F			Italian dressing, server table	39			
All Cold Holding Units ≤	41		Pasta, prep table	40			
Pasta, prep table near wall	38						
Tomatoes, bottom of prep table	36		Marinera, steam table	139			
near steam table			Meat sauce, steam table	142			
Meat sauce, walk-in cooler	34						
Manicotti, walk-in cooler	36						

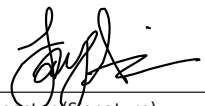
OBSERVATIONS AND CORRECTIVE ACTIONS	
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Item Number	Violations cited in this report must be corrected within the time frames below.
38	Back door in storage room broke, not tight fitting, latch not working. All exterior doors must be tight fitting and self-closing. Reference Section Reference 6-202.15 of the Food Code. To be corrected by the Next Routine Inspection.
39	Items on the steam table not covered when not in use. All food items must be protected from possible contamination from its environment. Reference Section 3-307.11 of the Food Code. COS, food items covered during walk-through
44	Pizza paddles observed being stored between oven and wall, near floor. All equipment and utensils shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Reference Sections 4-903.11(A), (B) and (D) of the Food Code. COS, pizza paddles moved to 3 comp sink for washing and sanitizing
47	Pass-thru window counter with knick on dining side and duct tape on kitchen side. All food and non-food contact surfaces must be smooth, clean, and non-absorbent. Reference Sections 4-101.11 and Reference 4-202.11 of the Food Code. To be corrected by the Next Routine Inspection.
55	Mop sink found in disrepair. Door between kitchen and serving area in disrepair and soiled. All physical facilities must be maintained in good repair and cleaned as often as necessary to keep them clean. Reference section 6-501.11 and 6-501.12 of

CFPM Verification (name, expiration date, ID#):			

HACCP Topic: Discussed procedures used in establishment for sanitizer concentrations and test strip usage.

 Jan 30, 2020  
 Person in Charge (Signature) Date

 Follow-up:  Yes  No (Check one) Follow-up Date: N/A  
 Inspector (Signature)

